

### **Amendments to the Claims**

The listing of claims will replace all prior versions, and listings, of claims in the above-identified application.

### **Listing of Claims**

#### Claims 1-12 (Cancelled)

13. (currently amended) A method for storing a restriction enzyme comprising adding to the restriction enzyme a food color, wherein the enzyme when stored shows no loss or less than 20% loss of activity after prolonged storage.

#### Claims 14 -25. (cancelled)

26. (Previously presented) The method of claim 13, wherein the food color is selected from the group consisting of curcumin, riboflavin, riboflavin-5'-phosphate, tartrazine, quinoline yellow, Sunset Yellow FCF, Orange Yellow S, cochineal, carminic acid, azorubine, carmoisine, amaranth, Ponceau 4R, Cochineal Red A, erythrosine, Red 2G, Allura Red AC, Patent Blue V, indigotine, indigo carmine, Brilliant Blue FCF, Green S, plain caramel, caustic sulphite caramel, ammonia caramel, sulphite ammonia caramel, Brilliant Black BN, Black PN, vegetable carbon, Brown FK, Brown HT, beta-carotene, annatto, bixin, norbixin, paprika extract, capsanthin, capsorubin, lycopene, beta-apo-8'carotenal (C30), ethyl ester of beta-apo-8'carotenal (C30), lutein, canthaxanthin, beetroot red, betanin, calcium carbonate, titanium dioxide, aluminum, silver, gold and Litholrubine BK.

27. (Previously presented) The method of claim 13, wherein the storage is for a period of up to about 1 week.

28. (Previously presented) The method of claim 13, wherein the storage is for a period of up to about 6 months.

29. (new) The method of claim 26, wherein the food color is Ponceau 4R.